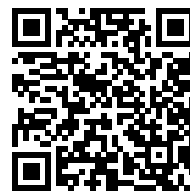




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Recipe by: Laura Vitale

Serves 6-8

Prep Time: 20 minutes

Cook Time: 0 minutes

Ingredients

For the Salad:

- ___ 1/2 lb of Stale Bread, I prefer to use an Italian crusty loaf or a baguette, about a day old
- ___ 1-1/2 lb of Tomatoes, I like a mixture of colorful cherry and vine ripe tomatoes
- ___ 1 Shallot, thinly sliced
- ___ 2 Tbsp of Capers
- ___ Handful of Castelvetrano Olives
- ___ 2 Tbsp of Freshly Chopped Parsley
- ___ Salt to taste
- ___

For the Dressing:

- ___ 1 Clove of Garlic
- ___ 1 tsp of Anchovy Paste
- ___ 2 tsp of Dijon Mustard
- ___ 1tsp of Worcestershire Sauce
- ___ 2 tsp of Freshly squeezed Lemon Juice
- ___ 2 tsp of Red Wine Vinegar
- ___ 1/4 cup of Olive Oil
- ___ Salt and Pepper, to taste
- ___ 1/4 cup of Freshly Grated Parm (plus a little extra)

1) In a small food processor (often known as a mini chopper) add all the ingredients for the dressing except for the parm. Blend until smooth and somewhat creamy, then add the parm, blitz once more to combine and set aside.

2) In a medium sized bowl, toss the tomatoes, shallots, parsley, capers and olives with a touch of salt and dressing, allow to sit at room temperature for a few minutes then toss the bread in, stir to make sure the dressing is touching the bread, cover and allow it to sit for 15 minutes before serving. Serve with an extra drizzle of olive oil on top and a fresh grating of parm.

